



## Ingredients

- 3 cups powdered sugar sifted
- 8 ounce cream cheese softened
- 3 cups semi chocolate chips melted
- 1.5 teaspoons vanilla

# Equipment

bowl

# Directions

In a large bowl, beat cream cheese until smooth. Gradually beat in confectioners' sugar until well blended. Stir in melted chocolate and vanilla until no streaks remain. Refrigerate for about 1 hour. Shape into 1 inch balls.

### **Nutrition Facts**



#### **Properties**

Glycemic Index:0.45, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:1.5447826398456%

### Nutrients (% of daily need)

Calories: 88.97kcal (4.45%), Fat: 4.75g (7.31%), Saturated Fat: 2.75g (17.16%), Carbohydrates: 10.93g (3.64%), Net Carbohydrates: 10.21g (3.71%), Sugar: 9.33g (10.36%), Cholesterol: 4.36mg (1.45%), Sodium: 12.9mg (0.56%), Alcohol: 0.03g (100%), Alcohol %: 0.23% (100%), Caffeine: 7.74mg (2.58%), Protein: 0.78g (1.57%), Manganese: 0.12mg (6.01%), Copper: 0.11mg (5.67%), Magnesium: 16.19mg (4.05%), Iron: 0.58mg (3.2%), Fiber: 0.72g (2.88%), Phosphorus: 27.45mg (2.75%), Zinc: 0.26mg (1.72%), Potassium: 56.29mg (1.61%), Selenium: 1.12µg (1.6%), Vitamin A: 55.26IU (1.11%)